

APERITIF

	<small>125ml</small>
The Ivy Guest Champagne, <i>Champagne, France</i>	16.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	18.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	18.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	19.25

Champagne Mojito 14.50
 Ron Santiago De Cuba Carta Blanca, Peach, Mint, Lime, Champagne

The Ivy Iced Tea 12.50
 Tanqueray, Peach syrup, Citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea

Aperol Spritz 13.00
 Aperol, Orange, Soda, Prosecco

Salted Caramel Espresso Martini 14.50
 Ketel One, Coffee liqueur, Salted caramel, Espresso, Chocolate

THE IVY SUNDAY ROAST 29.95

Available Sunday 11am to 4pm

BREAKFAST SPECIAL MENU 16.95

Monday - Friday until 11.30am
 Saturday - Sunday until 11am

AFTERNOON TEA

Available 3-5pm

PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.

GIFT VOUCHERS

Visit [gifts.ivycollection.com](https://www.gifts.ivycollection.com) to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

THE IVY CHELSEA GARDEN

ALL DAY MENU

Spiced Gordal Olives
 With chilli, coriander and lemon
 4.25

Truffle Arancini Rice Balls
 8.25

Salt-crusted Sourdough Bread
 6.50

Rosemary Glazed Almonds
 4.25

Zucchini Fritti
 With lemon, chilli and mint yoghurt
 7.95

STARTERS

The Ivy Classic Crispy Duck Salad
 Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce
 11.75

Robata Grilled Chicken Skewers
 With bang bang peanut sauce, sesame, coconut, lime and coriander
 13.95

Steak Tartare with Toast
 Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk
 14.50

Stilton, Chicory and Pecan Salad
 Sliced apple with honey and wholegrain mustard dressing
 11.25

Truffle Tagliolini
 Fine durum wheat pasta with grated black truffle and cheese sauce
 11.50

Salt and Pepper Squid Tempura
 Miso wasabi mayonnaise, sriracha, coriander and lime
 12.95

The Ivy 1917 Cure Smoked Salmon
 Black pepper, lemon and dark rye bread
 15.50

French Onion Soup
 Gratinated cheese croutons and parsley
 9.95

Roasted Scallops
 Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress
 15.95

Buffalo Mozzarella
 Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing
 11.50

THE IVY CLASSICS

The Ivy Classic Shepherd's Pie
 Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce
 17.95

Truffle Chicken Milanese
 Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano
 19.95

The Ivy Burger
 Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips
 18.50
 Add West Country Cheddar 2.50
 Add dry-cured bacon 2.95

Traditional Fish and Chips
 The Ivy 1917 batter with mushy peas, thick cut chips and tartare sauce
 19.95

STEAKS

Sirloin Steak 8oz/227g
 Hand-selected and Himalayan salt wall dry-aged
 29.75

Fillet of Beef 7oz/198g
 Succulent, prime centre cut, grass-fed
 36.50

Rib-eye on the Bone 12oz/340g
 21 day Himalayan salt wall dry-aged, grass-fed
 38.95

Selection of House Sauces
 Béarnaise | Hollandaise
 Red Wine
 Peppercorn
 4.50 each

Grilled Peruvian Chicken
 Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing
 19.95

Rendang Duck Curry
 Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress
 25.50

Lobster Linguine
 Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley
 36.95

Smoked Haddock and Salmon Fishcake
 Poached free-range hen's egg with a crushed pea and herb sauce
 17.95

Pan-fried Fillet of Sea Bass
 Creamed potato, samphire, tomato concassé and saffron sauce
 25.50

Blackened Cod Fillet
 Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce
 22.95

Artichoke and Sweet Potato Tagine
 Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous
 17.95

Steak Tartare with Chips
 Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk
 29.50

Plant-based Vegan "Cheese Burger"
 With pickles, red onion, sauce and thick cut chips
 18.95

SIDES

Green Beans
 with roasted almonds
 5.50

Sprouting Broccoli
 with lemon oil and sea salt
 6.50

Tomato and Coriander Salad
 with sherry vinegar dressing
 5.25

Macaroni Cheese Gratinée
 with mozzarella and cheddar cream sauce
 7.95

Thick Cut Chips
 6.50

Truffle and Parmesan Chips
 7.95

Garden Peas
 with broad beans and baby shoots
 4.75

Mashed Potato
 with extra virgin olive oil
 4.95

Jasmine Rice
 with toasted coconut and coriander
 4.50

Creamed Spinach
 with pangrattato, toasted pine nuts and grated Parmesan
 5.95

THE IVY MONTHLY SPECIALS

Cauliflower Gnocchi with Courgette Ribbons
 Sun-blushed tomatoes, black olives, rocket, crumbled Greek white "cheese", pine nuts and saffron velouté
 17.95

Ibérico Pork Schnitzel
 Crumbed pork loin, free-range hen's egg, capers, radicchio, Parmesan and wholegrain mustard sauce
 23.95

Grilled Tuna Loin
 Butter beans, tomatoes, artichokes, green olives, pine nuts, sauce vierge
 26.95

1917 MENU

2 COURSES FOR 19.17

Monday - Wednesday 11.30am - 10.00pm
 Thursday - Friday 11.30am - 6.30pm

Excluding bank holidays.
 Please ask your server for more details.

Introducing THE IVY Premier Rewards App



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.



Scan for allergy & nutritional information

Vegetarian and vegan menu available on request.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.